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Agriculture.

From the Horticultural Register.

ON SUPPORTING NEWLY-PLANTED TIMBER TREES.

By MR STAFFORD, Gardener to Richard Arkwright, Esq., Willersley-Castle, near Cromford, Derbyshire, England.

GENTLEMEN — Various have been the methods resorted to, for supporting newly-planted forest trees, but none that I have ever met with, seem to equal the system I am about to explain; all the usual methods have proved partly ineffectual, as they have invariably caused either a partial or total destruction of the trees they were intended to preserve. To prevent the evils arising from the friction of stakes and bandages, many plant their trees so deep, that to avoid destroying them one way, they actually do it another. By this improved method, the trees are not only freed from that danger, but the unsightliness of stakes, &c, about a nobleman's or gentleman's ground, is entirely done away; the stem appearing as free from any prop and yet standing as firm as though the tree had been planted fifty years. Nothing can give a clearer proof of the utility of this method, than the newly planted trees I observed at Chatsworth, which are six times larger than any I ever before saw removed; and yet these trees stand as erect and are as completely covered with foliage, as though they had continued there many years—and all this, without the least particle of a support to be seen. This, at once, gives the system a decided advantage over every other; for what could have looked more objectionable than to have seen them propped up with a parcel of huge stakes, to say nothing of the extra expense and trouble which such stakes and bandages would cost. The method, I understand, has already been sent into the world as a new one, and I give the publishers of such a system credit for so doing. My motive in writing is to substantiate what they have made known, and to show it as plainly as I can to your numerous readers.

About twenty years ago, I was employed to remove some trees that had been planted and supported in this way, about thirteen years before, when I found the wood perfectly sound and the support as firm as ever. For five succeeding years, I was present at the removal of great numbers of large trees, which were planted in an open lawn, as detached objects; and I had the satisfaction of seeing every tree keep its erect position; nor did I, during the whole of the five years, ever meet with an instance in which the system failed. I made every inquiry as to the origin of so complete a plan, and found that the person employed as the manager of the woods, had practised it for upwards of thirty years before at several noblemen's and gentlemen's seats, to which he went as an instructer in the art. Whether the invention originated with Sir Henry Cavendish, of Doveridge, or not, I am not prepared to say; but he certainly introduced it into Derbyshire about that time, and to his lasting credit, gave an entire new feature to his domain by beautifying his grounds with large trees, as erect and independent of the storm as if they had been raised on the spot.

I have inclosed a sketch of the support, which consists of three straight pieces of wood, laid in a triangular form, [fig. 1.] These pieces must be

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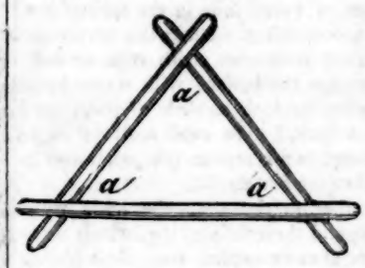

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proportioned according to the size of the tree, and the three hooked stakes, [fig. 2.] When the tree is placed in the hole, the roots spread out, and the earth, after being broken and pulverized, well shaken amongst them; the three straight pieces are placed in a triangular form round the stem of the tree, [fig. 3,] on the top of the ball; and the triangle made large enough for a hooked stake to be driven in at each angle, *(a)* so as not to injure the ball of earth at the root. The support thus completed, the earth is filled in, and the tree stands perfectly fast. In some situations, it is advisable to make holes for the hooked stakes with an iron bar. The stakes must be driven down sufficiently deep for the turf to be laid evenly over the top.

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It appears to me, to be of little consequence what kind of wood the supports are made of; I have always found that any sort would last as long as it was necessary.

Nothing, however, that I can advance in favor of so excellent a system, will be half so convincing as the planting of a single tree; and by properly applying the materials, no person could have the shadow of a doubt of the tree standing as securely as when growing in its original situation.

I remain, gentlemen,

Yours, very respectfully,

GEORGE STAFFORD.

Willersley, Dec. 10, 1831.

From the Bucks County Intelligencer.

LIME AS A MANURE.

Mr C. Miner of the Village Record, some time ago addressed a letter through the columns of the Village Record, to the Hon. S. Van Rensselaer, of New York. The letter contained a number of facts in relation to the profitable use of lime as a manure, among the farmers of Chester County, and some suggestions about introducing the practice to the more general notice of the New York agriculturists. To this letter Professor Eaton replied for his friend Mr V. R., and notices the fact of carbonate of lime or pulverized limestone, being used instead of the burnt lime. The fact was new to us, and may be to some of the farmers of Bucks County, for whose information we extract the letter. We believe Sir Humphry Davy in some of his writings, recommends unburnt lime for particular soils.

To the Editor of the Village Record, West Chester, Penn.—

Your address to the Hon. Stephen Van Rensselaer, in relation to the subject above named, we thankfully receive. But one who has a million and a half acres of land to supervise, who gives many thousands per year in aid of charitable institutions, education, &c, cannot attend to every department embraced in his vastly extended correspondence. I have taken charge of the agricultural department for the last twelve years. Therefore you will please to accept the following:—

Mr V. R. is familiar with the use of quick lime, to hasten the progress of the decomposition of vegetable manures. He knows, also, that it operates as a stimulus to vegetable organic action, like gypsum. But his two manors do not abound in limestone. Near the eastern side of his west manor, limestone is abundant; but the Hollanders who occupy it, are not disposed to vary from their fathers' habits.

Perhaps the Pennsylvanians, to whom we refer, are not aware that more recent trials have proved, that unburned lime (common carbonate of lime) is more economical as a manure than burned lime, (quick lime.) Quick lime is more efficient for above three years; common unburned limestone is equally efficient from the third to the thirteenth year, or longer. A manufacture of tabular spar (a delicate variety of carbonate of lime,) was set up on lake Champlain two years ago; more than one hundred tons are now called for. I have no doubt but quick lime will soon be abandoned, and unburned carbonate of lime be substituted. But it is not a true substitute; quick lime should be used on what is called cold sour soil; though it is neither cold nor sour. But pulverized limestone will supersede all manures, when it is well understood.

Calculation.—Four times the quantity of ground limestone is required to equal quick lime, the third year; but it will continue its effects unabated at least ten times as long. Quick lime loses its effect in about three or four years; carbonate of lime improves the first ten years, and diminishes but little the next ten years; and its effects may be perceived fifty years.

Correct reasonings.—Farmers will never reason

correctly until they submit to the established maxim, that their cultivated vegetables receive their chief nutritious matter from the atmosphere.—That, for example, the thick tuberous roots of red clover (trifolium pratenze) is transmitted from its herbage to its roots, from the atmosphere, in the form of minute atoms of carbon, oxygen and hydrogen; also nitrogen, in the case of the cruciferæ, as mustard, radish, turnips, cabbage, &c. Plaster of Paris (sulphate of lime) stimulate vegetable action, as a glass of brandy stimulates a hardy laborer to eat an unusual quantity, but it affords no nutritious matter. Therefore, Indian corn, buck wheat, &c, impoverish land, by seizing greedily upon all its food, when plaster of Paris is used. But red clover improves the land, by absorbing nutritious matter from the atmosphere and depositing it in the earth in the form of clover roots.

Most respectfully, AMOS EATON,
Senior Prof. Rensselaer School.

UTILITY OF TOADS.

A writer (Mr J. Stafford) for the Horticultural Register observes, that he has found no method so effectual for destroying ants, as that of giving every encouragement to the common toad. "I have for several years paid attention to these reptiles and so has every person under my control, insomuch, that I have had as many as three or four dozen; some of which have become so domesticated, that I have taken them in one hand and exhibited their food in the other, which they have taken with the greatest composure. So much do my family, as well as myself, set by them, that my two little girls are in the habit of bringing them home in their hands, from the roads and fields, with as much delight as they would the choicest objects. Those I recommend are about three ounces in weight, and, from observations I have made of their progress, I should calculate about five years old. This size appears more lively than the larger ones, and I have often known them to remain for several days together, at the mouth of the hole where the ants congregated; and such is their agility, that they will take the ants when on the wing, as quick as they come within reach; and their instinct is so great, that if you erect a habitation for them, contiguous to the resort of the ants, they will remain and consider it their dwelling; and should they be taken and placed in another part of the garden or house, they will endeavor to return to their old station again. The quantity of insects they devour is immense, as they have a very quick digestion.

"I have preserved and protected them for more than twenty years. My reason for commencing it, originated from the circumstance of a friend of mine calling on me, who, on observing the hotbeds so much infested, and concluding the crops would be destroyed, advised me to introduce toads as a certain remedy; and to my great surprise and satisfaction, I observed them the next day devouring the ants as fast as I was able to count them. From that time, I have observed with satisfaction, that wherever toads are encouraged, ants will disappear. I much regret that these useful creatures should meet with the ill treatment they often do, even from gardeners. I have often been almost insulted for harboring them myself, and I have scarcely met with one individual that half appreciated their value. When trees are infested with ants, confine the toads behind a board set on one edge, until they become habituated to the spot."

Another writer for the same paper, with the signature "H. S." says, "I have known common frames for cucumbers and melons completely cleared of ants which infested them, by merely confining a toad in them."

QUICK LIME FOR THE DESTRUCTION OF INSECTS.

Mr John Plant, a writer for the Horticultural Register, informs, that "During the last six years, I have made use of quick lime in the spring, just when the buds are opening. I take the advantage of the trees being moistened with rain or dew, otherwise I sprinkle the bushes with water by a syringe or engine, and then with a quantity of fresh, well-fallen lime, I give each a strong dusting over the branches; I repeat the operation in the course of four or five days.

"Supposing that at the time the buds were beginning to expand their foliage, the insects were then hatching or about creeping from their hiding places, I was induced to adapt the application of lime, judging that it would not only destroy the young insects, but should any escape, it would, by adhering to the green buds or young foliage, render the food of the insects poisonous. By attention to the mode described, I have never had any Caterpillars on the bushes at a later season of the year. It is my practice to prune the bushes in autumn, and to have the ground about their roots manured and dug.

"I have likewise found lime to be an excellent preservative of small seeds, as broccoli, turnip, radish, &c, from the ravages of birds. When I sow a bed with seeds, I immediately give it a strong dusting all over, to prevent the birds taking what seeds may accidentally be uncovered, as they will not eat the seeds when strongly covered with the lime. When I observe the plants coming up, I water the bed or take advantage of dew, and give the bed another dusting. If the weather be rainy, I repeat it, if required, till I perceive the plants have got into rough leaf."

From the Horticultural Register.

Remarks on the Garden of T. A. Knight, Esq., President of the London Horticultural Society, at Downton Castle. By F. H. S.

GENTLEMEN — On a visit this autumn to Downton Castle, our highly respected and worthy President was so kind as to show me many of his experiments under operation, as well also as to state his experience in other things, some of which may be worthy a place in your Register.

First then, *Hot Water*, (don't be alarmed, though I wish you and hot water were better friends.*) Mr Knight says, water heated to the degree of 150 will kill any insect on the pine—his gardener has proved it under his own (Mr Knight's) observation. I understand they are watered with a syringe, and repeated two or three times. Though Mr Knight has had very little trouble with insects on his pines, his fruiting house being a curvilinear, I believe with him that the insects will not increase so readily under a strong light.

The varieties of the Persian melons were very fine, growing in a small house in pots, placed on the flue in front, and trained up trellis work near the glass; the fruit of course resting on the trellis. I was surprised at the weight of one of the fruit I lifted up, and have no doubt they were much superior in flavor to those grown in dung heat. Mr Knight has holes in the front walls of his pine and melon houses, to admit air, which coming in near the flue drives up the heat and causes a circulation of air in the house, which passes off near the top of the back wall; of course more heat is required by keeping a constant circulation of air. The melons also, in frames, heated with dung linings, have air admitted through the linings up the bed to the frame.

Mr Knight's potatoes are worthy of notice;—the crop in the field was very strong, planted nearly three feet from row to row; whole potatoes planted, and pretty thick in a row. The soil seemed very shallow, as nearly all of it was taken up in earthing. Mr Knight said that he expected seven hundred bushels to the acre.

Watering celery, at Downton, is done by causing a stream to run through the trenches; and Mr Knight's fine marrow peas I found attended by the same kind of watering, a drill drawn out on one side of the row, by which means they are kept longer in bearing. F. H. S.

Remarks by the Editor of the New England Farmer. — The application of hot water for the destruction of insects, is not uncommon among European gardeners. Loudon says, "Water heated to 120 or 130 degrees will not injure plants whose leaves are fully expanded, and in some degree hardened; and water at 200 degrees or upwards may be poured over leafless plants."

With regard to Mr Knight's mode of raising potatoes, we doubt whether it would succeed in our climate. In a moist climate, a dry and a shallow soil laid in ridges, is suitable for that plant; but in a dry and hot climate, every precaution is requisite to guard against drought. Ridges and protuberant hills are generally improper here, though well adapted to a shallow soil and British climate, where excess of moisture is often unfriendly to this prime article of produce.

PRESERVATION OF BACON.

It cannot be supposed, that any mode of preserving hams can alter the original quality of the article. All that can be anticipated is to prevent its being injured by the heat of the warmer part of the season. One mode is to pack it in *oats;* for that purpose, the chest or cask in which it is preserved should be perfectly tight, and raised about six inches from the surface of the ground, and the oats packed in quite tight.

Another mode of preserving hams and all kinds of smoked meats, recommended by T. Gould, Esq. formerly President of the Berkshire Agricultural Society, is this:—Take a tierce or box, and cover the bottom with charcoal reduced to small pieces but not to dust; cover the legs or pieces of meat with stout brown paper, sowed around so as to exclude all dust; lay them down on the coal in compact order, then cover the layer with coal, and so on till your business is done, and cover the top with a good thickness of coal.

Another mode is as follows:—A piece of canvas, cotton, or other suitable cloth is sewed tightly about the ham, and this is overlaid with two or three coatings of lime white-wash, which is said to thoroughly preserve the inclosed article.

A writer in the American Farmer states, that he tried many ways to preserve ham from bugs, worms, and rancidity, but succeeded in none; though perhaps the methods he tried might an-

* See the current volume of the N. E. Farmer, p. 161.

swer in colder climates. He then tried charcoal and succeeded perfectly. It is of great importance to have the hams, &c, dried as early as possible, that they may be packed away in dry charcoal made moderately fine. He observes, that the "difficulty of getting the charcoal off, may be made an objection by the neat housewife, &c. But if the legs or pieces of meat are covered with stout brown paper, as recommended above, the difficulty is obviated."

DISEASES IN SHEEP.

I hear complaints of great mortality among sheep, particularly among those which are in the best condition, and late dropped lambs of last year, without satisfactory cause being assigned for such mortality. I beg leave, therefore, to suggest the cause and to recommend a remedy for the evil.

The winter has been uncommonly severe, the ground almost covered with snow, and sheep have consequently been precluded their ordinary exercise, their usual supply of green food, and debarred also from access to the ground. They are much in the condition of a ship's crew who have subsisted, in a long voyage, wholly upon salted provisions. I will not say that earths constitute a food for sheep; yet I am satisfied, that in the absence, at least, of green food in a long winter, they are essential to their health. I will not attempt to explain their physical effects; but it is evident they take them in, in considerable quantities, from the analysis of their dung, by Kirwan, who found in 105 parts, 37 parts lime, sand and clay, while cow dung gave but 13, and horse dung 16.

I am told on credible authority, that a gentleman who was losing his sheep without apparent cause, had occasion to use some clay about his house in the winter, and observed that his sickly flock ate it with avidity; he caused a load to be placed in their yard, much of which was devoured and his sheep speedily recovered.

As a cure, therefore, I would recommend clay to be placed in the sheep yard, which can, at worst, do no harm, as the animals will not eat it unless prompted by instinct; or when it is practicable, the boughs or branches of resinous trees, as the pine and hemlock, may be given to the flock in limited quantities. Roots of any edible kind will also be highly serviceable. As a preventative in future, I advise sheep-farmers to raise and lay in, a good stock of ruta baga or other turnips, which are not only the healthiest but cheapest food for the winter consumption of sheep.—*New York Farmer.*

From the New Hampshire Sentinel.

Messrs Editors—I have lately passed some examination among my fruit trees, having trimmed some of them, and examined others, for the purpose of ascertaining the effect of the cold on them the past winter. I have heard it remarked, by persons much older than I am and many years since, that late in the fall of the year, the buds on trees which would blossom the next spring, would be swollen much larger than those that would not blossom. Last fall I made some observations, for the purpose of ascertaining the probability of a blossom this spring, but was unable to satisfy myself at all on the subject.

The result of my examination this spring, does not satisfy me as respects the blossom, although I am inclined to think the trees are not much more injured than usual. I find the inside bark is not dried on more limbs or twigs this spring, than is commonly the case; but the buds are much smaller than usual for this season of the year. I can perceive, however, that the buds have grown some this spring, although remarkably slow. The above relates to apple trees, of which I have perhaps five or six hundred, located on different kinds of soil and on what we call hill land.

Of pear and cherry trees, I do not find any more dead limbs of last year's growth than usual; neither do I find the inside bark turned dead and black, as is the case with those limbs which are dying.

Of peach trees we have a few, some of which have suffered from some cause or other and some are not injured, although the trees of about two years from the stone, I think are mostly if not all dead or dying. What I have written relates to my own farm.

A partial examination in some of my neighbors' orchards of apple trees, convinces me that they are similar to mine. It must be evident to all who are in the habit of making observations of the kind, that trees of every description are more backward this spring than they have been for many years. At any rate, I think it cannot be satisfactorily determined whether we shall have many or few blossoms the present season. Marlborough.

From Porter's Health Almanac.

DISINFECTING AND PURIFYING AGENTS.

The antiseptic and consequent preservative, disinfecting and purifying properties of the chlorides of soda and lime, render them highly important agents in the preservation of health, and applicable in various ways to the promotion of public and domestic comfort. It is principally, however, in the preservation and promotion of public hygiene, that these salts become in the highest degree valuable, by decomposing putrid miasmata of every kind and preventing the generation of epidemic diseases, or arresting their progress when they already exist. They are effectual in destroying the poisonous exhalations from privies, sewers, docks or ponds, left bare at low water; the putrid materials accidentally admitted or incautiously allowed to accumulate in vaults and cellars, store houses, &c,—for disinfecting hospitals, prisons, market-houses, gutters; for purifying the air of wells, mines, the rooms where silkworms are reared, the manufactories of glue, starch, catgut, &c; slaughter-houses, drains, stables, the holds of vessels, amphitheatres, churches, theatres, hospitals, infirmaries, the rooms of the sick, &c; for the preservation of dead bodies previous to burial, or for removing the fetor and injurious exhalations from bodies that have been disinterred for the purpose of judicial investigation; for washing the linen and bedding of the sick; for destroying the fetid emanations from filthy clothes, and disinfecting the stores and ware-rooms where second-hand clothing and rags are kept.

The chloride of soda, which is liquid, is rather more expensive but more powerful than the chloride of lime, which is in form of a white powder; and hence the former is applicable to disinfecting and purifying operations on a small scale. They are both used, mixed with more or less water, according to the intention in view. If a body is to be preserved before burial, add about a pint of the concentrated chloride of soda to a bucket-full of water, and cover the body with a sheet dipped in the solution, which must be sprinkled occasionally over the corpse. Or if the chloride of lime is employed, make a mixture of about a pound of the chloride with two buckets-full of water, and proceed as before.

For vaults, cellars, &c, take two ounces of the chloride of lime to three or four pints of water, and sprinkle them from time to time, by means of a watering-pot.

The solution should be thrown into the sink of a privy, or into a well, the foul air of which it is desirable to neutralize.

To preserve the health of workmen employed in common sewers, a pound of the chloride of lime should be dissolved in three buckets-full of water; and a bucket-full of the solution should be placed by the side of the workmen, to be employed by them in washing their hands and arms, and moistening their nostrils, and for sprinkling on the filth.

For ships, take a spoonful or more of either chloride, add it to a bottle of water, and sprinkle the solution freely on every part of the hold and over the decks.

For purifying offensive water, mix it with the chloride of lime in the proportion of one or two ounces of the latter to about sixtyfive gallons of the former. After being thus disinfected, the water must be exposed to the air, and allowed to settle for some time, when it becomes fit to drink.

In domestic economy. The chlorides may be used for the preservation in summer of eggs, meat, game, poultry, and other articles of aliment; to deprive vegetables, which are kept during winter, of the unpleasant odor they frequently acquire, and, finally to disinfect spoiled meat, fish, &c. To preserve eggs, they are to be put into a solution of one part of the chloride of lime in thirtytwo parts of water, their place being occasionally changed. Meat, &c, may be preserved sweet by wrapping it in cloth, wet with a weakening mixture of the chloride of soda and water. To deprive vegetables and meat of any disagreeable smell or taste they may have acquired, they are to be immersed several times in water containing one fortieth or sixtieth part of chloride of soda, and then well washed in pure soft water.

The manner of disinfecting articles in a state of putridity, is by using a mixture of thirty or forty parts of water to one of chloride, and enveloping them in pieces of linen or cotton soaked in this solution, or by sprinkling them freely and at short intervals with it. By these means, the disgusting odor and poisonous exhalations given out by putrid matters are promptly destroyed, and the danger which may result from them is entirely removed.

The chlorides of lime and soda may be procured of all our principal apothecaries; the expense attendant upon their free use, is so trifling as to place them within the reach of almost every individual. As a means of removing the sources of disease in cities and villages, these salts demand the attention of those who are constituted by law the guardians of public health.

DRINK.

Rarely drink but when thou art dry; the smaller the drink, the clearer the head and the cooler the blood, which are great benefits in temper and business.—*William Penn's Works.*

Selections.

From the Naturalist.

THE CRANBERRY.

The cranberry, which is so much esteemed in tarts, is a native of the turfy, mossy bogs, in the mountainous and fenny parts of Europe, New Holland and America, flowering from May to July. Few plants are more elegant. Its wiry, shrubby stems, creep among the bog moss with long, branching, fibrous roots, which often appear to imbibe nourishment from the clear water alone.

There are four species of cranberry enumerated in the *Hortus Britannicus*, the most important of which are the long-fruited cranberry, *Oxycoccus macrocarpus*, and the red-fruited cranberry, *Oxycoccus erythrocarpus*, both indigenous to the United States. They are the produce of damp swampy lands only; but the idea that they will not bear transplanting is erroneous, for they have been transplanted from this country to England, and produced fruit beyond calculation. Mr H. Hall, of Barnstable, Mass. has been engaged for twenty years or more in the cultivation of this fruit; and his grounds have averaged for the last ten years, seventy bushels per acre, and some seasons he has had one hundred bushels. Mr F. A. Hayden, of Lincoln, Mass. gathered from his farm last year four hundred bushels of cranberries, which he sold in this city for six hundred dollars. It is well known that cranberries are capable of being transplanted to Europe, without suffering by the voyage. American cranberries are frequently sold in London at eight dollars a bushel, as fresh as when first gathered from the marshes. This information may be worth the attention of those who have marshy or brook land, as a matter of profit; and to those who have ornamental water in their gardens or parks, it would be found an embellishment to the banks, it being an elegant little fruit on the ground, where it trails and spangles the ground with red and variegated berries.

Cranberries are of an astringent quality and esteemed good to restore the appetite. They were formerly imagined efficacious in preventing pestilential diseases.

Cranberries may be preserved perfect for several years, merely by drying them a little in the sun, and then stopping them closely in dry bottles. The red-fruited cranberry yields a juice which has been employed to stain paper or linen, purple. — These berries are of great value and importance for different culinary and well-known purposes, as in pies, tarts, &c.

Cranberries may all be raised from seeds or offset root suckers, creeping roots and trailing rooting stalks. Those also growing with several rooted stalks and branches, may be divided in the root and top into separate plants, in which way they succeed very well. The seeds should be sown, where that method is pursued, in autumn, as soon as they are ripe and gathered, in a shady border or in the places where the plants are to grow and remain; and when the young plants are up they should be kept clean, and be removed with earth about their roots, as there may be occasion. The off-sets and root-plants may be set out in the same season, in a soil resembling that in which they naturally grow. It may likewise be adviseable, in many cases, to take the plants from their natural situations with balls of earth about their roots. Some, however, succeed in the common borders and other parts. They may in some cases be removed in the spring season, but the other is the better way.

From the Genesee Farmer.

TO DESTROY RATS.

Mr Goodsell — In your paper of January 28, your correspondent, Ulmus, complains bitterly of the depredations and trespasses of the rats, upon his property. He is welcome to my experience on the subject, without the reward or inducement of a patent right held out by him.

About the year 1803, I removed on to a farm near Savanna, in the State of Georgia, where I was very much annoyed with rats, which in that climate harbor in the woods in immense numbers, and are drawn in swarms round every out building where they are likely to get food. I tried arsenic in every form mentioned by Ulmus and many others, but all was without any effect. At last I procured a quart of opened oysters, to which I added about an ounce of arsenic, stewed them well together; then divided them, two or three oysters in each separate shell, and placed them under and about the house. The oysters all disappeared in about fifteen or twenty minutes. In the course of two or three days after this, I observed several rats very much swelled and their hair rough and standing; but I have no recollection of seeing a single dead rat, nor were they materially thinned about the out-house; from which I conclude that arsenic, although it may sicken, will not destroy rats.

The ensuing spring, I was troubled with immense flocks of a bird called a Corbeau, in size between our large corn black-bird and the crow. These with the field rats and the squirrels, threatened to destroy, totally, my cornfield and garden. I procured two ounces of *nux vomica*, which I bruised or pounded in an iron mortar and then added two or three quarts of hot water, let it stand to soak all night. In the morning I took about a peck of corn and poured the water from the *nux vomica* on it, and lift it to soak till near sundown. Towards evening I scattered the corn all around the fences, and crossed the fields from corner to corner, scattering a little of the corn as I went. After which I had no further trouble with the birds, no one of them venturing to alight on the field after that day. I found a number of dead rats and squirrels near the fences. Such is the results of my experience, and if it will be of any benefit to Ulmus or any other of your readers, I shall feel myself sufficiently paid for any trouble in communicating the same. I remain yours,

R. M. WILLIAMS.

Middlesex, Feb. 12, 1832.

From the New York Farmer.

ZINC WARE.

At a regular meeting of the Albany Institute, held the 28th ult. Dr T. Romeyn Beck read a paper on the *danger to health* in employing articles manufactured from *Zinc*, for culinary and domestic purposes. The author stated, that his attention had been recently called to the subject, from the fact, that articles of zinc ware are at present advertised as well adapted for cooking rice and all kinds of sweetmeats; also for the dairy, being recommended as producing from twenty to twenty-five per cent more cream or butter, than any other way, and for preserving butter sweet, &c.

The patentee, (if his patent be tenable,) could not have been aware, that this subject had been made a matter of investigation with European governments, and the result a most unfavorable one.

The following are among the facts stated in corroboration of this assertion:—

The French government, in 1813, were desirous of substituting *zinc canteens* in the army, instead of tinned ones, as neater and more durable. Previous to introducing them, the minister of war referred the subject to the following eminent chemists and medical men: Chaussier, Gay Lussac, Thenard and Clusel. They reported against their use most decidedly, and for the following (amongst other) reasons: Zinc is readily and powerfully corroded by vinegar. Common urine dissolves a portion of it, with a disengagement of hydrogen gas. Even water, standing a considerable time in vessels of zinc, acquired a disagreeable taste, and by its oxygen dissolved a portion and formed an oxide. [An abstract of this report, is contained in the New York Medical Reports, vol. 17, p. 188.]

During the same year, both the ministers of War and of the Interior, referred the subject of zinc vessels for culinary purposes, to the French Institute. The report was unfavorable. Ouvier says, they found "that zinc was too soluble even in the weakest acids, in fat and even in water; that the salts which it forms are too acrid, and in certain cases, act too violently on the intestines to allow the employment of the metal for any such purposes, without inconvenience. Say found, that even distilled water kept in vessels of zinc, acquired a decided styptic taste, and that the *juices of fruits*, when boiled in similar vessels, dissolve a portion of them and form a sufficient quantity of salt to render their taste disagreeable." [Annals of Philosophy, edited by P. Thompson, 4, 310.]

Proust, an eminent Spanish chemist, was about the same time ordered by his government to investigate this subject. His report, which is a very elaborate one, fortified by numerous experiments, is equally unfavorable. It may be found in the first series of the English Repository of Arts.

The medical faculty of Paris requested Vauquelin and Deyeux to examine this subject. They found, besides the effects of vinegar and water, already mentioned, that citron juice on being boiled in zinc vessels, dissolved the metal and formed a salt. Common salt in solution, furnished a liquor which, on being tested, gave a precipitate of oxide of zinc. Even butter heated in a zinc sauce-pan destroyed the polish of the vessel, and a small hole was formed in its bottom. It is therefore impossible, they remark, to employ it for kitchen utensils, without incurring the hazard of its being united, either in the state of oxide or salt, with domestic viands.

After reading these authorities, Dr B. submitted to the members, whether the experiment of introducing such vessels in this country, should not be discountenanced. He exhibited a zinc kettle in which about a gill of vinegar had stood for two days in the cold air. The acid had become dark and colored, and bitter to the taste; and the surface of the vessel where it had rested had oxidized. Here no heat had been applied. What then must be the result where sweetmeats are prepared in them, all of which contain more or less acid? — The same remark must undoubtedly apply to a sufficient extent, to all other articles proposed to be kept in zinc vessels.

From the Massachusetts Agricultural Repository and Journal.

IMPORTED STOCK.

To the Publishing Committee of the Massachusetts Society for promoting Agriculture.

GENTLEMEN — It is certainly to be regretted, that some respectable farmers show a disposition not only to indulge prejudices against the imported breeds of cattle, but to excite these impressions on the minds of others. They appeal to a popular feeling, and a very natural one, which too easily besets us—"our own superiority." "The true worth of our ancient breed," says one, "as to their competition, is much neglected." Again—"our old accustomed breeds are unnoticed." In the most approved practices of breeding of stock, perhaps no better reason need be given for a change, than this very fact, that it is *our old accustomed breed*, on which a cross would be beneficial for that cause only. As the disadvantage of breeding "in and in" for a length of time, has been long admitted, the principle of a change of breed or cross, by judicious selections, has, it is believed, induced almost universal assent and practice.

Some contend, that a given weight may be placed on any part of animals, to correct a deficiency; and others, that every disposition and property may be improved by a skilful observation and practice herein. The attention of agriculturists in Europe, has been for the greater part of the last century, engaged in this process. In England more especially—if we can believe all we see, or all we hear, or any part of it—animals of extraordinary production, as well as those of great beauty, size and power, with a favorable disposition to fatten, have been brought to view. Instances might be here quoted, but they are too well known to need it! Wherever, in any country, a judicious selection of stock has been in careful continued practice, we must shut our eyes and seal up our senses not to perceive the beneficial result. And why should we doubt our power in this particular? It seems the all-wise intention in our condition, that we should cultivate and improve everything about us! And do we not so do? How is it with the horse and various other animals? Are they not bred and reared, for various uses, by careful selection and attention? And why should we easily and indolently admit that nothing is to be effected in our cattle, forming, as they do, the great sources of our comfort and support?

But though our efforts in this country may have been less strenuous and uniform, and for a shorter period of time, still we do not want proofs of what may be done at home. Our cattle are susceptible of improvement, as the Sutton race will show. Those who most dislike the imported breed, tell of some native stock in their neighborhood which is superior. Be it so! Our stock was mostly derived from Great Britain, and is doubtless as capable of improvement.

All that is to be said, is, that when *that* which time only can produce, has for nearly a century been in careful progression, a prudent consideration will avail of the advantage.

It is further complained, "that much is said of the imported and little or nothing of our native stock." If this alludes to any general expression or opinion, it will have its due weight and no more. But the object of the Massachusetts Agricultural Society has been, to promote a *judicious selection*, as the *great thing necessary*, and so their committees have uniformly urged. The premiums on milch animals have been mostly given to native stock, it is believed; some to the imported breed to be sure; the far greater number of the former makes this natural. In many cases the richness of the milk in the imported breed, has been remarkable; and their general size, proportion and beauty, has been thought to exceed our old races.

The disappointment of a farmer, who has paid a large price for an animal (as has occurred) that has long legs and "a bag that is difficult to be found," is to be regretted—but these things will sometimes happen. But it is earnestly contended for in Europe and by many here, that where there has been a long transmission of improved blood in stock, this occurs much more rarely!

The improved short-horns are not generally esteemed a long-legged race; many of them are great milkers; though for this property they are thought by some to have too great a tendency to become fat. By this facility they often disappoint those who wish to increase their breed. This disposition to fatten is so felt in England, that at their Smithfield cattle-show last year, it was proudly said, "Foreigners may boast of their sunny climes, of the spontaneous produce of their soil, of their grapes, and their wine, and their olive yards, but no land but England can boast of their *fat cattle-show*."

The object of the trustees of the Massachusetts Agricultural Society, is to encourage whatever is connected with the great staples of the country—not to write down one race of cattle and set up another. Whatever means are at hand, let them be made use of. But if others and superior, can be had from abroad, brought home and used to greater advantage, let us not be too steadfast in our old habits and practices, lest we should perceive too late, that we have stood still while others have advanced. I am yours, JOHN WELLES.

Boston, March 22, 1832.

From the Genesee Farmer.

MOSSY LANDS.

MR GOODSELL — In your paper of the 25th ult. your correspondent, Timothy, inquires what he shall do to cure mossy lands. I answer, there are three ways in which such land may be helped.

1st. If it is occasioned by too much water, and the land has sufficient descent, then ditching is the obvious remedy.

2d. If the land lies too low to be cured by ditching, then I should recommend to cart on a plentiful dressing of pit-sand and chip-dirt, to be dropped in alternate heaps, to be spread so as to raise the surface about an inch; plough it, harrow it, and seed it anew. But lands of this kind are sometimes miry, and cannot be ploughed; in that case, I should recommend,

3dly. To haul on a plentiful dressing of pit-sand only. Let it be spread over the surface, scatter on some timothy and red-top grass seed; in a few years the sand will subside and the rich mold below it will rise to the surface, and the land will be permanently cured of its disposition to become mossy. If the land be naturally dry, and the grasses merely run out, then simply ploughing and re-seeding will be sufficient; but where it is too low and wet, I think ploughing can afford no permanent benefit, because the land will in a few years settle to its former level, bringing with it the water and moss. Such is the result of my observation and experience on this subject — and I remain, Yours, &c, R. M. WILLIAMS.

Middlesex, March 6, 1832.

From the Literary Gazette.

NEW BOILING APPARATUS.

Mr Perkins, the celebrated engineer, has recently discovered and obtained a patent for a new mode of boiling, by a process so simple that it is a subject of surprise to all who see it, that it has not been earlier among our useful improvements. It consists in placing within a boiler, (of the form common to the purpose to which it is applied, and of all capacities, from coffee pots to steam-boilers,) a vessel, that may, by slight stays, be kept at equal distances from the sides and the bottom of the boiler, and having its rim below the level of the liquid; the inner vessel has a hole in the bottom, about one third of its diameter. On the application of the fire to the boiler, the heated liquor rises in the space between the two vessels, and its place is supplied by the descent of the column in the inner vessel, or as Mr Perkins calls this part of apparatus, the circulator; for the ascending portion having the space it occupied supplied by the descending liquid in the centre, and the level of the centre being kept up by the running in of the heated portion which has risen on the sides, a circulation rapidly begins and continues; thus bringing into contact with the heated bottom and sides of the boiler, the coldest portion of the liquid.

By this process, the rapidity of evaporation is excessive, far exceeding that of any other method previously known; whilst the bottom of the boiler having its acquired heat constantly carried off by the circulating liquid, never burns out, nor rises in temperature many degrees above the heat of the liquid. In many manufactures this is a most important discovery, especially in salt-works, brewers' boilers, and for steam-boilers; and applied to our culinary vessels, no careless cook can burn what she has to dress in a boiler by neglecting to stir it, as the circulation prevents the bottom of the boiler from ever acquiring heat enough to do mischief. We need hardly add, that this discovery is esteemed by men of science to be one of the most useful and important of the present day.

Curious fact in the economy of bees.—When two or three distinct hives are united in autumn, they are found to consume together scarcely more honey during the winter, than each of them would have consumed singly if left separate. In proof of this remarkable result, the author states a variety of experiments to which he had recourse, and all of which led uniformly to the same conclusion. And indeed he shows positively, by a reference to upwards of thirty hives, six of which had their population thus doubled, that the latter do not consume more provisions during winter than a single hive does; and that, so far from the bees suffering from this, the doubled hives generally send forth the earliest and best swarms.—*Arc. of Sci.*

Those who wish to get good lettuce and tender radishes, should plant in April the best of seeds, for they may as well expect a good breed of cattle from the common scrubs, as good vegetables from bad seed. The earth should be stirred once in two days at least about radishes, as soon as they are as large as a goose quill, and they will well repay the labor bestowed upon them.—*Genesee Farmer.*

NEW ENGLAND FARMER.

Boston, Wednesday Evening, May 16, 1832.

MUNIFICENCE.

Admiral Sir Isaac Coffin, Bart. a native of Massachusetts, now in London, to whom this country has been oftentimes heretofore indebted for valuable donations of cattle, horses, &c, presented through the medium of the Massachusetts Agricultural Society, has recently exhibited new proof of his patriotism and liberality. He has forwarded to Jonathan Winship, Esq. of Brighton, Mass. *two large boxes of scarce and estimable plants*, including several hundreds of the choicest productions of English gardens. These are accompanied by a letter, requesting Mr Winship to "please to accept them as a mark of my regard for my native land, and respect for you." We wish this benefactor of his country may long continue to enjoy life, health, and the happiness which results from having contributed to the happiness of others, and receiving the merited acknowledgments of respect and gratitude, from his fellow citizens on this side of the Atlantic.

LIME FOR INDIAN CORN.

Mr Fessenden — Will you or some of your correspondents inform me, through the medium of your paper, the method of applying lime in growing Indian corn? If placed under the corn at planting, how much may with safety be placed under each hill, when slacked? To this query an answer is of importance. Or is it better to apply it at the first or second hoeing?

In the present volume of the New England Farmer, pages 186, 187, there is a communication from Charles Bugbee, of his method of growing Indian corn, by spreading his manure and placing in the hill, lime, plaster of Paris, and ashes. He does not say, but I conclude they were mixed together, being in the whole thirty bushels.

N. B. As planting time is at the door, an answer is solicited. A FARMER.

May 7, 1832.

By the Editor. — Mr Bugbee says, "Last spring I ploughed up a piece of green sward, measuring about five acres, and prepared it for corn as well as the means would permit. After ploughing, thirty loads of manure to the acre were spread over the ground, and thoroughly mixed with the earth by the harrow, without disturbing or breaking up the sward. The ground being now prepared, on the 30th of May I planted my corn. A small quantity of ashes, lime, and plaster of Paris, *mixed together* and prepared for the purpose, was introduced at the time of planting, or *put in the hill.* Of this mixture or composition, there were two and a half bushels of lime, the like quantity of plaster, and twentyfive bushels of ashes, for the whole five acres."

It should seem, then, that thirty bushels of manure, probably from the barn-yard, was spread over the whole surface of five acres; and two and a half bushels of lime, two and a half bushels of plaster of Paris, and twentyfive bushels of ashes, making a mixture of thirty bushels more, was put in the hills. Thus the whole quantity applied was sixty bushels—thirty from the barn-yard, and thirty of lime, ashes and plaster, mixed as above.

The farmers of Rensallaer County, New York, say, that ashes or quick lime ought always to be applied *to the top* of a corn-hill immediately after planting, if it follow sward, to prevent grub larvæ from destroying it. The same application will have a similar effect, if applied to the top of potato hills. But neither unleached ashes, nor lime in its caustic state, should in any case come in contact with the seed corn or the young plants.

THE SEASON.

Extract from a letter, dated Ketch Mills, Conn, May 14, 1832.

Apple and pear trees are now putting forth blossoms, and appear tolerably promising. Peach trees have been much killed. Cherries show some blossoms; but the winter or something else has killed and injured very many fruit trees in this vicinity. Apricots have not blossomed. Vegetation has come forward rapidly within three or four days, and we trust are all putting forth their foliage. O. E.

To preserve vegetables from degenerating.—Many persons experience great disadvantage from the changing of their garden seeds and other seeds into a worse kind, or into those of a quite different sort. In this way, pumpkins and squashes, cabbages and turnips, gourds, and even cucumbers and musk-melons, have injured one another, and produced a mingled sort unfit for use.

To preserve the purity of seeds, the following rules are recommended:—Never plant gourds near squashes, lest you make the squashes bitter. Never plant squashes near pumpkins, lest you cause both sorts to degenerate. Never place different sorts of seed cabbages near each other, lest you create a mixture, nameless and not worth nameing. Never plant seed turnips near seed cabbages, lest both should be spoiled. Never plant different sorts of seed beets, seed radishes, &c, near each other; and as a general rule, never plant near one another vegetables which resemble each other in some respects, but having qualities which should be kept distinct.

Loudon says, the great art of the seed gardener is to grow seeds true to their kind, for which purpose, one grower must not attempt too many varieties of the same species; but he may grow a number of different species, and of varieties of the same species, provided they do not come into flower at the same time.

Preserving Seeds, &c.—Mr Thomas Short, in the Horticultural Register, says in substance, sugar, salt, and paper have been used for the purpose of preserving seeds, but have proved insufficient; but the following method will answer perfectly well:—Let the seeds which are to be preserved be immersed in a strong solution of *gum Arabic*; then let them be carefully dried, and without any further preparation, they will become perfectly secured against the injurious consequences of a humid and variable atmosphere, and not subject to mildew, and therefore enabled to retain their vitality after the most protracted voyage.

To preserve Wood from decay.—W. Claughton, of Chesterfield, Eng. gives the following method of rendering garden sticks secure from rotting: — "First, they are made of red deal, they are then placed in a situation in which they become very dry; when in this condition they are soaked in a quantity of linseed oil, allowing them to remain in it some time; when removed from this they are again dried for a week or two, or at least as long as is necessary to dry up all moisture occasioned by the soaking in of the oil. When they are completely dry, they are painted over with Verdigris paint, which entirely preserves them, as it completely prevents any wet from possibly penetrating." A similar process, no doubt would preserve wooden implements of any kind.

Acclimating Plants, or accommodating half-hardy exotics to climates colder than those to which they naturally belong. — H. Groom, in the Gardener's Magazine, states, that "From the observations I have made on early-flowering plants placed against south walls, I am decidedly of opinion, (where the fruit is not the object,) that we are in an error; and that, instead of being planted against a south wall with the idea of their receiving the sun in the winter and spring months, thereby forwarding them unduly, all early-flowering plants should be placed against north walls; as it must be quite clear to persons acquainted with such plants, that the grand object is to retard their blooming, as much as possible, until the season is sufficiently advanced to enable them to expand, without the liability of being destroyed by frost.

Roofs of Buildings.—It is stated in Brewster's Journal, that Zinc, rolled into large plates, is now a good deal employed as a substitute for lead and slates, in the roofing of buildings, both in Britain and on the Continent. The great advantage of these plates of lead, is their lightness, being only one sixth part of the weight of lead. They do not rust, which is another great advantage, and has led to the employment of zine pipes, both for cold and hot water.

The Weevil.—Salt is said to be a complete preventative against the destruction of wheat by the weevil. Mix a pint of salt with a barrel of wheat, or put the grain in old salt barrels, and the weevil will not attack it. In stacking wheat, four or five quarts of salt to every hundred sheaves, sprinkled among them, will entirely secure them from the depredations of this insect and render the straw more valuable as food for cattle. — *Horticultural Register.*

MASSACHUSETTS HORTICULTURAL SOCIETY.

Mr Hovey, of Cambridge, exhibited the following fine Hyacinths, on Saturday, May 12, 1832:—

Don Gratuit, (white.)
Gold of Ophir, (yellow.)
La Bien Aimée, (blue.)
Staaten General, (single blue.)
Lord Wellington, (single red.)
Velont Poupre, (dark blue.)

The following letter was received from General Wingate, and the scions of —— pear, (the fruit of which was exhibited last season,) distributed among the members of the Society.

Portland, May 7, 1832.

Dear Sir — Accompanying this, I have sent a small bundle of scions from the pear trees of Mr William McLaughlin, of Scarborough. Some of the fruit of the trees from which these scions were taken, was exhibited last autumn at the rooms of the Horticultural Society in Boston. You will please to present these scions to the Society, for the purpose of being distributed among its members. I am, very respectfully, your ob't serv't,

J. WINGATE, Jr.

Mr Zebedee Cook, Jr.

Young Barefoot.

THIS very handsome Colt, just three years old, (was the first colt ever got in America, by the truly celebrated full blood horse Barefoot, sent from England by Sir Isaac Coffin,) was raised by John Prince, Esq at Jamaica Plain, near Boston, out of a large and superior mare of American breed. He is a beautiful dark bay, with black mane and tail, and is considered an animal of great promise. He will be kept for the usual season at the stable in Brighton, where Barefoot and Cleaveland have heretofore stood.

TERMS — $12 — to be paid before the mare is taken away; and should the mare not prove to be in foal, the money will be returned. Pasturage can be furnished for mares, they to be, however, at the risk of the owners.

JOHN PARKINSON.

Brighton, May 16, 1832.

Garden Compound,

For the preservation of Peach and other Fruit Trees.

This is thought to be an infallible preservative of the Peach, Plum, and other fruit trees, from the destructive worms and insects which in the spring attack and destroy the vitality of the tree. By a proper application of the compound, insects will not deposit their eggs in the bark. This article will not harden in the sun, but remain liquid for several months, in this respect it is vastly superior to any other composition in use.

Prepared and sold, wholesale and retail, by JOHN M. IVES, Salem; and JOHN B. RUSSELL, No. 50½ North Market Street, Boston.

Price, 33 cents per bottle, with directions for its use.

May 16, 1832.

Davis' Improved Dirt Shovel.

FOR sale at the Agricultural Warehouse, No 50½ North Market Street, *Davis' Improved Dirt Shovel* for excavating or leveling dirt.

This may certify that I have been using Shadrach Davis, Jr.'s patented Scraper, and am fully satisfied that it is much better than any other scraper of the kind, for digging and clearing cellars, that I have before used or seen.

Fairhaven, July 12, 1831. ANSEL WHITE.

This may certify that I have used Shadrach Davis, Jr.'s patent Scraper on the roads in this town, and find it a machine superior to any other I ever used before, for removing earth; and would hereby recommend it to public patronage. LEVI SHAWE.

New Bedford, Aug. 22, 1831.

Conqueror.

THE entire horse Conqueror will stand the ensuing season at the Ten Hills Stock farm in Charlestown, two and a half miles from Boston, at ten dollars, to insure a mare in foal, secured by a note at ten months, to be valid and payable in case the mare proves to have been in foal, and one dollar to the groom at the time of covering.

Conqueror was bred near Montreal (Canada) foaled in May, 1825, and sired by a noted Normandy horse out of a blood Mare—he is rising 15 hands high and remarkably well grown, combining great power, generous spirits, good action, very docile in his temper, and of that hardy color, iron gray. This horse has taken three premiums in Canada, as the best horse in that country. He has probably as much, or more than any other horse now living, of the strains of blood so well known in N. E. by the name of "the Morgan breed"—from the best accounts the original Morgan horse was made up of the same strains of blood as Conqueror. Conqueror has proved a sure foal-getter, and is recommended to the public by

SAML. JAQUES.

The full blood horse Sportsman also stands as above—for pedigree see late Nos. of the Farmer. May 16.

Pickering's Tree or Caterpillar Brushes.

For sale at the Agricultural Warehouse, No 50½ North Market Street, Pickering's Improved Tree Brushes.—This article, (which is likely to be in greater demand this season, than for many previous years,) will be constantly for sale as above, made of the best materials and workmanship; and no doubt is the best article for the purpose of any now in use. May 16.

Millet.

A liberal price will be paid at the Agricultural Warehouse, Boston, for 50 bushels of fresh, clean Millet, for seed. May 16.

Sylva Americana.

JUST published, and for sale by J. B. RUSSELL, Nos. 51 and 52 North Market Street, *Sylva Americana*, or a description of the Forest Trees indigenous to the United States, practically and botanically considered. Illustrated by more than one hundred engravings. By D. J. Browne. Price $2,50. May 16.

Gentleman's Pocket-farrier.

THE Gentleman's Pocket-farrier, shewing how to use your Horse on a journey, and what remedies are proper for common accidents that may happen on the road. By F. TUFFNELL, Veterinary Surgeon. The remedies this little tract prescribes are simple and easily obtained, and never fail of a cure where the disorder is curable; therefore no man who values his horse should presume to travel without it. For sale by J B. RUSSELL at the New England Seed Store, North Market Street. Price 15 cents. May 9, 1832.

Grape Vines.

FOR Sale at the Seed Store connected with the New England Farmer, 50½ North Market Street:

Fine large Vines of the Isabella (purple); Winne (dark purple); Alexander, (black); and Catawba (red) Grape, with good roots, packed in moss, for transportation any distance, all hardy and productive sorts—price 50 cents each. April 4.

Flower Seeds, $1 per Package.

FOR Sale at the Seed Store connected with the New England Farmer, 50½ North Market street,

Packages of the most showy and rare varieties of Flower Seeds, containing 18 varieties, among which are,

Ten Weeks Stock Gilliflower.
Sensitive Plant.
Mexican Blue Ageratum.
Forget-me-Not.
Ice Plant.
Elegant Coreopsis, &c. &c.

With directions for their culture. Each sort is labelled with its English and botanical name, its native country, and mode of culture. Price $1 for the 18 sorts.

For Sale.

A half blood Durham Short-horn Cow, eight years old, with Calf by a full blooded bull of the same breed. Her calves have been large and uncommonly fine animals.

CHARLES E. NORTON.

South Berwick, Me. April 25, 1832.

Mangold Wurtzel, Sugar Beet, &c.

Just received at the New England Seed store, 50½ North Market street, by J B. Russell,

100 lbs. Large Mangold Wurtzel, of the very first quality. 100 lbs. French Yellow Sugar Beet, imported direct from France. 100 lbs. Ruta Baga, of the first quality, European growth; 100 lbs. large White Flat English Field Turnip; 150 lbs. Short Top Scarlet Radish, of English growth—very early, and of deep scarlet color. March 28.

Wool.

JAMES VILA, Wool Broker and Commission Merchant, Nos. 3 and 4, Phillips' Buildings, has for sale a general assortment of

Russian,	Saxony Lambs,
Smyrna,	do. Sheep,
Jutland,	Buenos Ayres,

Also, a large assortment of Domestic Fleece, Sorted and Pulled Wools.

Cast Steel Scythes.

JUST received, a few dozen of extra Cast Steel Scythes, which were highly approved of the last season. Likewise, a few dozen of Cass' and Baker's Patent Scythe Smiths, the most approved article now in use.

J. N. NEWELL,
April 11. No. 51 and 52 N. Mar. st.

Lead Pipe and Sheet Lead.

LEAD PIPE and Sheet Lead of all sizes and dimensions, constantly for sale at No. 110 State street, by

ALBERT FEARING & CO

Nuttall's Ornithology.

JUST received by J. B. Russell, No. 50 1-2 North Market Street, Boston—

A Manual of the Ornithology of the United States and of Canada. By Thomas Nuttall, A. M., F. L. S.; with 53 engravings. Price $3,50. Jan. 18.

PRICES OF COUNTRY PRODUCE.

			FROM	TO
APPLES, russettings,		barrel	4 50	5 00
ASHES, pot, first sort,		ton	105 00	108 00
pearl, first sort,		"	112 00	115 00
BEANS, white,		bushel	90	1 00
BEEF, mess,		barrel	10 00	11 50
prime,		"	8 00	8 50
Cargo, No. 1,		"	8 00	9 00
BUTTER, inspected, No. 1, new,		pound	18	20
CHEESE, new milk,		"	8	9
skimmed milk,		"		3
FLAXSEED,		bushel	1 12	1 50
FLOUR, Baltimore, Howard-street,		barrel	5 75	6 00
Genesee,		"	6 25	6 50
Alexandria,		"	5 25	5 50
Baltimore, wharf,		"	5 25	5 50
GRAIN, Corn, Northern,		bushel	61	63
Corn, Southern yellow,		"	55	58
Rye,		"	85	90
Barley,		"	87	1 00
Oats,		"	48	50
HAY,		cwt.	65	70
HOG'S LARD, first sort, new,		"	9 00	9 25
HOPS, 1st quality,		"	22 00	23
LIME,		cask	1 20	1 25
PLASTER PARIS retails at		ton	3 50	3 75
PORK, clear,		barrel	16 00	17 00
Navy mess,		"	13 00	14 00
Cargo, No. 1,		"	12 75	13 00
SEEDS, Herd's Grass,		bushel	3 00	3 50
Red Top, northern,		"	87	1 00
Red Clover, northern,		pound	12	13
TALLOW, tried,		cwt.	8 50	8 75
WOOL, Merino, full blood, washed.		pound	48	50
Merino, mix'd with Saxony,		"	55	65
Merino, ¾ths, washed,		"	44	45
Merino, half blood,		"	42	44
Merino, quarter,		"	38	40
Native, washed,		"	36	38
Northern pulled. Pulled superfine,		"	56	58
1st Lambs,		"	46	48
2d, "		"	38	40
3d, "		"	28	30
1st Spinning,		"	45	48

Southern pulled Wool is about 5 cents less.

PROVISION MARKET.

BEEF, best pieces,	pound	10	11
PORK, fresh, best pieces,	"	8	10
whole hogs,	"	6	6½
VEAL,	"	6	7
MUTTON,	"	4	8
POULTRY,	"	9	12
BUTTER, keg and tub,	"	20	25
lump, best,	"	25	28
EGGS, retail,	dozen	12	14
MEAL, Rye, retail,	bushel		1 00
Indian, retail,	"		75
POTATOES,	"	50	75
CIDER, (according to quality,)	barrel	4 00	5 00

BRIGHTON MARKET—MONDAY, MAY 14, 1832.

Reported for the Daily Advertiser and Patriot.

At Market this day 251 Beef Cattle, 8 pairs Working Oxen, 26 Cows and Calves, 14 Sheep, and 145 Swine.

PRICES. *Beef Cattle*—The market today for Beef was rather quicker, and perhaps a little better. We quote extra at $6 a 6,25; prime at 6; good at 5,75; thin at 5 a 5,50.

Working Oxen.—Several sales were effected, but we could not obtain the price.

Cows and Calves.—We noticed sales at $19, 21, 22, 23, 25, 29, and 30.

Sheep.—Those at market were a lot of fine cosset wethers, and were taken at about $9 each.

Swine—Prices continue high. A lot of 67 fat hogs were taken at $4,60 per hundred; 5 3-4 c was refused for a small lot of shoats, half barrows. A few were retailed at 6 c for sows and 7 c for barrows.

New York Cattle Market, May 11.—800 head of Beef Cattle in market this week, and all sold quick; average $7; we quote $6 to 8; we did not hear of any selling over 8. Sheep and Lambs quite scarce—sales of sheep sheared 2,50 a 5; lambs 2,50 a 4. Swine, sales at 4 a 4 1-4.—*Daily Adv.*

☞ In the N. York market only the quarters of Beef are weighed, the hide and rough tallow being included without weighing. At Brighton, the hide and tallow are weighed as well as the quarters.

MISCELLANY.

FOR THE NEW ENGLAND FARMER.

THE BIRDS.

Of all the inexcusable wantonness of men and boys, that manifested in the destruction of the various beautiful birds which visit us in this delightful season, is the most unaccountable. Who can look upon them with pain? To whom can they be offensive? Whom do they injure? On the contrary, who can behold them perched upon the trees, or winging their way from garden to grove and shrub to flower, without inexpressible emotions of delight? What ear attuned to harmony is not charmed with their simple melody? and who that can enjoy a walk or a ride in town or country, or that has a taste for beauty and happiness, can feel unwilling to see our trees and gardens animated with the presence of these gentle visiters? Why then hunt and destroy them? Why should it be allowed to kill them at any season?

If they could be protected for two or three years, they would become so numerous as to destroy all our most injurious insects, and in that way greatly benefit the community, by increasing the quantity and improving the quality of our fruit. They would also become much more tame, and would approach more nearly to our dwellings and public walks. How enchanting would our rural shades be rendered thereby; and how happy would those murderous boys be made, to see them playing around our malls and alighting on every shrub in town or country.

Do, Mr Fessenden, implore the boys, young and old, to obey the dictates of taste, sense and interest, and desist from the further destruction of those amiable songsters. JULIA.

SPANISH INQUISITION.

When Gen. Lasalle entered Toledo, he immediately visited the palace of the Inquisition. The great number of the instruments of torture, especially the instrument to stretch the limbs, the drop baths (already known) which cause a lingering death, excited horror even in the minds of soldiers hardened in the field of battle. Only one of these instruments, (singular of its kind, for refined torture, disgraceful to reason and religion in the choice of its object,) seems to deserve a particular description. In a subterraneous vault, adjoining a secret audience chamber, stood in a recess in the wall, a wooden statue made by the hands of the Monks, representing, (who would believe it?) the Virgin Mary! A gilded glory beamed round her head, and she held a standard in her right hand. It immediately struck the spectator, notwithstanding the silk garments which fell in ample folds from the shoulders on both sides, that she wore a breast plate. Upon a closer examination it appeared, that the whole front of the body was covered with extremely sharp nails and small blades of knives, with the points projecting outwards.—One of the servants of the Inquisition, who was present, was ordered by the General to make the machine *manœuvre*, as he expressed himself.

As the statue extended its arms and gradually drew them back, as if she would affectionately press somebody to her heart, the well filled knapsack of a Polish grenadier supplied for this time the place of the victim. The statue pressed it closer and closer, and when, at the command of the General, the director made it open its arms and return to its first position, the knapsack was pierced two or three inches deep, and remained hanging upon the nails and knife blades. It is remarkable, that the barbarians had the wickedness to call these instruments of torture "Madre Dolorosa"—not the deeply afflicted, pain-enduring; but by a play on words, the pain-giving—Mother of God!

Whitewashing.—It is a very common practice to whitewash rooms, walls and fences, with simple lime and water. The result is, that a touch brings it off upon the hands or clothes, and a few successive rains leave almost bare the materials upon which it has been laid, and which are exposed to the weather. On in-door work, a little glue will fix it so that it will not easily rub off, nor whiten the press that happens to come in contact with it. Out of doors, glue alone will not answer; skimmed milk is probably the cheapest and best ingredient that can be easily procured. Those who put on whitewash without anything of this kind to retain it, act on the same principle as if they should fill a sieve with water, or cover a house with boards without nailing them.—*Lynn Messenger.*

To promote the growth of trees.—Some separate the dry bark of fruit and forest trees, to promote their growth and prevent the bark binding too much. This disfigures the tree, making seams in the trunk, and makes it grow in angles. The best way is, when the sap is forced up by warmth of spring, to scrape off all the scaly particles of the dead bark, and wash the trees repeatedly during the week with soap-suds, &c. Trees of considerable age will then have a youthful appearance, be more thrifty; and in case of fruit trees, the fruit will make more cider than that grown on scurvy moss-grown trees.

Put cinders, bones, stones, about the roots of pear trees; it will increase their growth one third and save them from blight.—*Genesee Farmer.*

Love, Law and Physic.—In London, last February, a young woman was brought before the police by William Buntline, a sailor, lately paid off from a British man-of-war on the South American station, who charged her with stealing a sovereign from him. Bill stated, that he had written letters to her and intended to make her his wife, but was sorry to find on his return that her fame was not very fair. This he did not mind so much as that she was a drunkard, and on his first meeting urged him to treat. They had half a pint of rum between them, and when he laid a sovereign on the counter to pay for the same, she seized it and put it into her mouth, as if to swallow it. She refused to disgorge, and he took her in his arms to carry her to an apothecary to have an emetic administered! She struggled violently in the street, which drew a great crowd of persons, who thought she had been seized with the true Asiatic Cholera, especially as the sailor was taking her into an apothecary's shop. Arrived there, the man of physic refused his aid in the case, and Bill had to take her to the Police, where on search, *secundum artem*, the sovereign was found under the lady's tongue.—*Boston Patriot.*

Pride breakfasted with plenty, dined with poverty, and supped with infamy.

Pride is as loud a beggar as want, and a great deal more saucy.

Lying rides on debt's back.

Morus Multicaulis.

FOR Sale at the Seed store connected with the New England Farmer, 50½ North Market street:

A few very fine and vigorous plants of the celebrated Chinese Mulberry, so valuable for Silk worms, originally from the elevated regions of China—and introduced into France from the Phillippine Islands a few years since. These plants now offered for sale, have been received direct this spring from Paris, and were selected by Mons. Andre Michaux, author of the North American Sylva, and are much larger than any that have heretofore been offered here. Packed in moss separately for transportation,—price 1 dollar each. A particular account of this tree by Gen. Dearborn, will be found in the New England Farmer, vol. IX. page 28. April 11.

Tall Meadow Oats Grass, &c.

THIS day received at the New England Seed Store, 50½ North Market street, by J. B. Russell:

A fresh supply of Tall Meadow Oats Grass Seed, so valuable on thin soils for either a hay crop or for grazing. Col. TAYLOR, a distinguished farmer, says of it, "It is the hardiest grass I have ever seen; and bears drought and frost, and heat and cold, better than any I have ever cultivated. It keeps possession of the ground in spite of severe grazing. It furnishes better grazing early in the spring, late in the fall, and in drought, than any grass known to me; and if cut before the seed ripens, its hay is as pleasant and nutritive to stock, as any grass known to me."—See also the opinion of Mr. PHINNEY, a most judicious farmer, in the New England Farmer, vol. vii. page 300.

Also,—Lucerne Orchard Grass, White and Red Clover, Fowl Meadow, Barley, Buck Wheat, Spring Rye, Spring Wheat, Broom Corn, Seed Corn, &c. March 28.

New American Gardener,—sixth edition.

This day published by J. B. Russell and Carter & Hendee:

The New American Gardener, a treatise on the culture of Fruits, Vegetables, Flowers, Grape Vines, Strawberries, Asparagus, &c. &c. By T. G. Fessenden, assisted by several gentlemen. *Sixth edition.* Price $1 00.—This we think may be considered the most popular and practical work on Gardening, extant. March 28.

Prince's Pomological Manual.

The second volume of this work is now ready for delivery, and the third volume is nearly completed.

These three volumes contain all the Orchard and Garden Fruits described by Duhamel, and other French writers of high authority, and also all that are described in the transactions of the London Horticultural Society, the Pomological Magazine, the Pyrus Malus Brentfordiensis, and Lindley's Guide to the Orchard and Kitchen Garden, as well as the numerous choice varieties which have originated in our own country. In the preface to Vol. II. the "Introduction" given by Mr Lindley has been inserted entire, and great care has been taken, in republishing his descriptions of Fruits, to extend the synonymæ, and to correct the errors which exist.

WILLIAM PRINCE & SONS.

Flushing, Feb. 21, 1832. 2t.

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